



# Cooking with



# COFFEE

Coffee is complex, with as many undertones and overtones as fine wines. In general, though, the flavor of coffee is strong, and it needs to be married with strong flavors that can stand up to it. That means using dark meats, game, beef and pork, bacon and ham. Use coffee to bring out the flavors of tomato sauce and barbecue rubs. Think of coffee as a spice in your cooking rather than as a beverage with which to end your meals.

## *Pair coffee with strong flavors*

Coffee grounds will boost the flavor of most meats, like beef, pork or chicken. Coffee is very strong and flavorful and, consequently, should be paired with other strong flavors. Dark-roasted coffees and strongly brewed coffees pair well with beef and other red meats where the dark, rich flavors won't overpower the flavor of the food. Lighter roasts can enhance the flavor of poultry and seafood without overwhelming the natural flavors.

## *Use coffee like a spice*

Coffee rubs, marinades and sauces add a delectable complexity to grilled meats, but coffee can also punctuate its distinctive taste into soups and stews and even tomato sauce. Think of using coffee as a spice, like you would use any other spice.

## *Try coffee in its different forms*

Coffee can be used in both in its ground and brewed forms. Ground coffee is good for rubs and marinades while brewed coffee works well with stews or sauces. When something is not going to be cooked, opt to use brewed coffee because grounds tend to stay grainy in a sauce or marinade.

## *Get creative with coffee*

If you have favorite flavor of coffee you like to drink, incorporate it into your meals. If you want to experiment with a new type or flavor, taste it first as a cup of brewed coffee to understand its flavor components. As a rule, most coffees pair well with citrus, cinnamon, allspice, cloves, garlic and salt. If you choose a flavored coffee, add other ingredients with similar flavors to your marinade or sauce.

- 17468 Colombian Bean - Decaf .....4/5 lb.
- 17472 100% Colombian Bean .....4/5 lb.
- 17474 Colombian Blend..... 80/2 oz.
- 17476 Colombian Blend - Decaf ..... 80/2 oz.
- 17483 100% Colombian ..... 80/2 oz.
- 17477 Colombian - Decaf ..... 77/2.5 oz.
- 17487 100% Colombian ..... 77/2.5 oz.
- 17488 Breakfast Blend.....92/1.75 oz.
- 17491 Breakfast blend .....85/2.25 oz.
- 17492 Breakfast Blend..... 80/2 oz.
- 17493 Breakfast Blend..... 77/2.5 oz.
- 17501 100% Colombian Urn ..... 24/14 oz.
- 17521 Colombian Urn - Decaf..... 24/14 oz.
- 17506 Breakfast Blend Urn..... 24/14 oz.
- 17511 Breakfast Blend Urn..... 21/16 oz.

# Recipes

## COFFEE AND COCOA RUB

Combine 1/4 cup chili powder, 1/4 cup ground coffee, 2 Tbsp. paprika, 2 Tbsp. dark brown sugar, 1 Tbsp. dry mustard, 1 Tbsp. salt, plus more for seasoning, 1 Tbsp. ground black pepper, plus more for seasoning, 1 Tbsp. cocoa powder, 1 Tbsp. dried oregano. Use rub for up to 2 pounds of beef or ribs.

## MOCHA CAPPUCCINO PANCAKES

11 cups coffee, brewed, cool  
1 box Gold Medal Complete Pancake Mix  
Combine coffee and mix in a mixing bowl. Mix using a wire whip until batter is blended and smooth. Deposit 2 oz of batter onto a lightly greased 375°F griddle. Grill for 1½ minutes on each side or until puffed and edges begin to dry. Turn only once. Top finished pancakes with chocolate shavings. Yields 82 -2 oz. pancakes.

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## **BANANA COFFEE MORNING SCONES**

Makes 8 to 10 scones

2 cups whole-wheat flour (or mixture of half whole-wheat and half all-purpose flour)	1/2 cup ripe banana, mashed (about 1 to 2 bananas)
4 tsp. baking powder	1/4 cup low-fat milk
1/2 tsp. kosher salt	1/4 cup strong black coffee at room temperature
1/4 cup granulated sugar	1 tsp. pure vanilla extract
1/2 cup unsalted butter	

Heat oven to 425°F and lightly grease a baking sheet. In large bowl, whisk together flour, baking powder, salt and sugar. Using a pastry blender or two forks, cut in butter until mixture looks like breadcrumbs. In a small bowl, whisk together banana, milk, coffee and vanilla. Add to dry mixture, mixing gently to make a slightly wet dough. Turn dough out on a lightly floured counter, and knead gently for about 30 seconds, forming it into a round flat disk. With a rolling pin, roll dough to a 1/2-inch thickness. Cut into evenly sized triangles (cut like you would a pie) and place on baking sheet. Bake 15 minutes or until lightly browned and the scones sound hollow when tapped.

## **COFFEE BEEF STEW**

Serves 4

2 Tbsp. extra-virgin olive oil	1/4 cup all-purpose flour
1-1/2 pounds lean stew beef, cut into cubes	5 Tbsp. dry white wine
2 onions, thinly sliced	5 Tbsp. strongly brewed coffee
1 garlic clove, minced	Kosher salt and freshly ground pepper to taste
2 green bell peppers, halved, seeded, thickly sliced	Fresh thyme
	Bay leaves

Heat oil in a saute pan over medium-high heat. Add meat and cook, stirring often, until browned on all sides. Remove meat and keep warm. Reduce heat to low and add onions, garlic and peppers and cook over low heat, stirring often, for 10 minutes. Sprinkle in flour and cook, stirring continually, for 2 to 3 minutes. Gradually stir in wine and coffee. Increase heat to medium and bring to simmer, stirring constantly. Return the meat to the pan, season with salt and pepper to taste, add a few sprigs of fresh thyme, two bay leaves, cover and reduce heat to medium-low. Simmer 1 hour or until meat is tender. Remove bay leaves and serve hot.

## **COFFEE MARINATED STEAK**

Yields 6 servings

2 Tbsp. sesame seeds	1 cup soy sauce
6 Tbsp. butter or margarine	2 Tbsp. white vinegar
1 medium onion, chopped	2 Tbsp. Worcestershire sauce
4 garlic cloves, minced	2 pounds boneless beef top sirloin steak, cut 1 inch thick
1 cup strong brewed coffee	

In a skillet, toast sesame seeds in butter. Add onion and garlic; saute until tender. In a bowl, combine the coffee, soy sauce, vinegar, Worcestershire sauce and sesame seed mixture. Pour half into a large resealable plastic bag; add steak. Seal bag and turn to coat; refrigerate for 8 hours or overnight, turning occasionally. Cover and refrigerate remaining marinade.

Drain and discard marinade from steak. Grill steak, covered, over medium-hot heat for 6-10 minutes on each side or until meat reaches desired doneness. Warm reserved marinade and serve with steak.

## **COFFEE-RUBBED CHEESEBURGERS**

### **WITH BARBECUE SAUCE**

Yields 8 burgers

#### *Coffee rub:*

1 Tbsp. freshly ground coffee  
2 tsp. (packed) golden brown sugar  
2 tsp. freshly ground black pepper  
1/2 tsp. ground coriander  
1/2 tsp. dried oregano  
1/2 tsp. fine sea salt

#### *Burgers:*

8 slices applewood-smoked bacon  
1 lb. ground chuck  
1 lb. ground sirloin  
8 slices smoked provolone or smoked Gouda cheese  
8 potato-bread hamburger rolls

#### *For coffee rub:*

Mix all ingredients in small bowl. **DO AHEAD:** Can be made 1 week ahead. Store airtight at room temperature.

#### *For burgers:*

Cook bacon in large skillet until crisp. Transfer to paper towels to drain. Break in half. Gently mix chuck and sirloin in large bowl. Form meat into 8 patties, each 3 1/2 to 4 inches in diameter and 1/3 to 1/2 inch thick. Using thumb, make slight indentation in center of each burger. **DO AHEAD:** Burgers and bacon can be prepared 8 hours ahead. Cover separately and chill.

Prepare barbecue (medium-high heat). Sprinkle 1 teaspoon coffee rub on top side of each burger. Place burgers, rub side down, on grill rack. Grill until slightly charred, about 4 minutes; turn.

Place 2 bacon slice halves atop each burger. Cook 3 minutes.

Top each with 1 cheese slice. Cover and cook until cheese melts, about 1 minute longer. Place burgers atop bottom halves of buns. Top with onion slices and tomato slices. Spoon dollop of barbecue sauce over. Cover with bun tops and serve, passing additional sauce alongside.



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